# Impact of aging on the energy efficiency of household refrigerating appliances

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#### Highlights

- The electrical energy consumption of a fleet of household refrigerating appliances is investigated over up to 25 years in an extensive measurement campaign.
- An aging model based on measurement data from real aged household refrigerating appliances is presented.
- This model indicates a significantly larger increase of the electrical energy consumption than literature models.
- Due to the aging, the average electrical energy consumption increases by 27 % after 16 years of operation.

#### Keywords

Household refrigerating appliances, Energy efficiency, Aging, Electrical energy consumption

## Abstract

The parameters required to calculate the energy efficiency of household refrigerating appliances (i.e. refrigerators, freezers and their combinations) are determined by standard measurements. According to regulations, these measurements are carried out when the appliances are new. It is known from previous studies that various technical aging mechanisms can increase electrical energy consumption by up to 36 % over a product lifespan of 18 years. In order to determine the time dependence of the energy consumption of household refrigerating appliances, repeated measurements are carried out in this work. Eleven new appliances are examined under standard measurement conditions. After just two years of operation, an additional energy consumption of up to 11 % is determined. Furthermore, 21 older appliances that had previously been measured in new condition are tested again after up to 21 years of operation. For these older appliances, an average increase of energy consumption of 28 % is found. For individual appliances, the maximum increase is 36 %. An aging model is developed on the basis of these measurement results, which may help to predict the aging-related increase of energy consumption of household refrigerating appliances. This model shows an average increase in energy consumption of 27 % for an appliance age of 16 years. Supplemental performance tests of eight compressors do not show any significant aging effects related to these devices after two years of operation. Furthermore, measurements of the thermal conductivity of aged polyurethane foam test samples are carried out and an increase of its thermal conductivity of 26 % over a period of about three years is determined.

## Nomenclature

~	Normalized anarous consumption offect of the aging function
a	Normalized energy consumption offset of the aging function $S_{\rm entropy}(m^2)$
A	Surface (m <sup>2</sup> )
$A_a$	Outer surface (m <sup>2</sup> )
$A_i$	Inner surface (m <sup>2</sup> )
A <sub>HIPS</sub>	Average surface of the HIPS inner liner (m <sup>2</sup> )
$A_{PUR}$	Average surface of the PUR foam (m <sup>2</sup> )
$A_{st}$	Average surface of the steel case (m <sup>2</sup> )
b	Time correction factor (a)
СОР	Coefficient of performance
$dE_i$	Difference between the measured electrical energy consumption of
	two individual measurements (kWh/d)
$d_{HIPS}$	Material thickness of the HIPS inner liner (mm)
$d_{PUR}$	Material thickness of the PUR foam (mm)
$d_{st}$	Material thickness of the steel case (mm)
$dT_i$	Difference between the measured storage temperatures of two
	individual measurements (K)
Ε	Electrical energy consumption (kWh/d)
$E(\tau)$	Electrical energy consumption at the time $ au$ (kWh/d)
$E_0$	Electrical energy consumption at the first measurement (kWh/d)
$E_P$	Corrected electrical energy consumption immediately after production
	(kWh/d)
g	Parameter of the aging model
k	Heat transfer coefficient (W/(m <sup>2</sup> ·K))
$k \cdot A$	$k \cdot A$ value (W/K)
Р	Mechanical drive power (W)
P <sub>el</sub>	Electrical drive power (W)
P <sub>ecs</sub>	Power of the electrical control system (W)
$\dot{Q}_0$	Heat flow in the evaporator (W)
$\dot{Q}_{cab}$	Heat flow into the cabinet (W)
r	Initial aging rate of the blowing agent (%)
x	Correction factor
α <sub>a</sub>	Outer heat transfer coefficient (W/(m <sup>2</sup> ·K))
$\alpha_i$	Inner heat transfer coefficient (W/(m <sup>2</sup> ·K))
$\delta E$	Total uncertainty of the energy measurement (%)
$\delta E_e$	Uncertainty of the energy measurement system (%)
$\delta E_t$	Contribution of the temperature measurement uncertainty to the
	energy measurement uncertainty (%)
$\delta T_t$	Temperature measurement uncertainty (K)
$\Delta e_{ir}$	Annual increase rate of electrical energy consumption (%)
$\Delta COP$	Improvement of the COP (%)
$\Delta E$	Increase of the electrical energy consumption

$\Delta E_0(\tau)$	Preliminary aging model
$\Delta E_p(\tau)$	Aging model
$\Delta T$	Temperature difference (K)
$\eta_m$	Motor efficiency (%)
λ	Thermal conductivity (W/(m·K))
$\lambda_{HIPS}$	Thermal conductivity of HIPS (W/(m·K))
$\lambda_{PUR}$	Thermal conductivity of PUR foam (W/(m·K))
$\lambda_{st}$	Thermal conductivity of steel (W/(m·K))
τ	Time (a)
$ au_c$	Time of an operating cycle (h)

#### Indices

- 0 Related to the electrical energy consumption during the first measurement
- *p* Related to the electrical energy consumption immediately after production

## 1. Introduction

The electrical energy consumption of household refrigerating appliances (i.e. refrigerators, freezers and their combinations) has continuously decreased since the 1990s [1]. Although it is relatively small for individual household refrigerating appliances, the entire fleet makes up a large proportion of the total electrical energy consumption because of the almost complete market penetration and year-round operation of these appliances. The launch of the EU energy label in 1994 accelerated this process further. With this label, it is possible for the customer to assess the energy efficiency of an appliance in relation to its energy consumption and the usable storage volume. On average, 13.4 % of the electrical energy consumption of private households in the OECD member states is caused by cooling and freezing food [2]. In Germany, this share was even 22.4 % in 2018 (cf. Figure 1), which corresponds to 5.4 % of the total national electrical energy consumption [3-5].

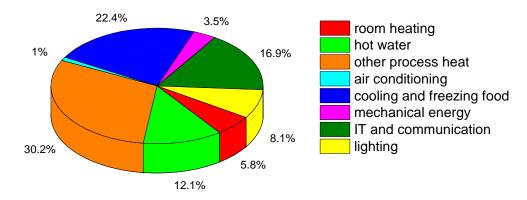


Figure 1: Distribution of the electrical energy consumption in private households in Germany [4].

Like all technical systems, household refrigerating appliances are subject to aging. Since the failure of individual components can lead to the failure of the entire system, individual components, such as compressor [6] or door hinges [7], are subjected to defined tests in order to predict their failure probability and thus ultimately the reliability of the refrigerating appliance. The typical contributions of the individual components to the total electrical energy consumption of household refrigerating appliances are described in the ASHRAE handbook as listed in Table 1 [8].

Table 1 – Typical contributions of the system components to the total electricalenergy consumption of household refrigerating appliances [8].							
system component	proportion of energy consumption						
fan motor	2 to 10 %						
external heater	0 to 6 %						
defrost heater	4 to 10 %						
wall insulation	45 to 55 %						
door gasket region	25 to 30 %						

In 1990, the Australian Consumers' Association investigated energy consumption data of household refrigerating appliances over a period of one year and did not find any increase due to aging [9]. In contrast, comparative studies with respect to CFC-free appliances by Elsner et al. from 2012 showed an increase of energy consumption of 25-36 % over a period of 18 years. The examined appliances were among the first CFC-free household refrigerating appliances to hit the market in 1994 and 1995, respectively [10-12].

A study commissioned as part of the development of the EU energy label regulation of 2019 mentions the insulation foam material, door gaskets, interior elements and compressor as primary causes for aging and assumes that aging could lead to an increase of energy consumption of 10 % over an estimated average operating time of 16 years, consisting of a primary operating period of 12-13 years and a secondary operating period of 3-4 years (e.g. in a garage) [13].

In his dissertation, Harrington examined the influence of various parameters on energy consumption. This includes the influence of temperature and humidity in the storage compartment, ambient temperature, evaporator defrosting, door openings, the general choice of the model and the influence of consumer behavior. However, he did not consider ageing of the product [14].

Based on a consumer survey with 706 participants, Hueppe et al. investigated the influence of consumer behavior on energy consumption in Germany. The study showed that 32.5% of the energy consumption was influenced by consumer behavior, e.g. door openings or choice of the installation site [15].

Technical properties of household refrigerating appliances, such as the energy consumption, are determined according to standards under laboratory conditions with a focus on comparability and reproducibility. Energy consumption measurements are carried out at standardized ambient temperatures mostly without user influence [7, 16-21] or with only little [22]. The ambient temperatures during these measurements are higher than the average room temperature in a kitchen. A study by Moretti in 2000 has shown that the impact of user influence on energy consumption can be compensated by a higher ambient temperature during standard measurements [23]. The real energy consumption in a household depends very much on the individual user [15], which can vary greatly from household to household [14].

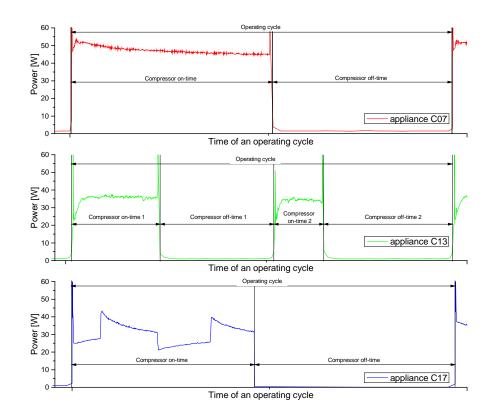
Household refrigerating appliances essentially consist of a compression refrigeration cycle and an insulated cabinet. With respect to energy consumption, this demands a refrigeration cycle that is as energy-efficient as possible and the lowest possible heat flow entering the cabinet through the walls and the door gaskets. Consequently, the components which influence the energy consumption most need to be investigated with respect to changes over lifetime.

#### **1.1.** Theoretical calculation of energy consumption

The change of the electrical energy consumption of real household refrigerating appliances can be deduced from the change of the thermal conductivity of the polyurethane (PUR) foam. The energy consumption *E* of a household refrigerating appliance can be calculated by integrating the mechanical drive power  $P(\tau_c)$  and the power of the electrical control system  $P_{ecs}(\tau_c)$  over the time of an operating cycle:

$$E = \int \frac{P(\tau_c)}{\eta_m} d\tau_c + \int P_{ecs}(\tau_c) d\tau_c$$
(1)

In the case of mechanical drive power, the motor efficiency factor  $\eta_m$  must be considered in the calculation. Figure 2 shows an example of the electrical drive power of three different appliances. The behavior is not uniform such that the theoretical calculation of the energy consumption is not straightforward.



# Figure 2: Course of the electrical power over time for one operating cycle of three different appliances.

Due to cyclical switching (on and off) of the compressor, the mechanical drive power is not constant during an operating cycle. It can be determined by dividing the heat flow absorbed by the evaporator  $\dot{Q}_0$  by the coefficient of performance *COP* according to:

$$P = \frac{\dot{Q}_0}{COP} \tag{2}$$

The product of the heat transfer coefficient k, the average surface of the cabinet A and the mean temperature difference between the storage room and the ambient  $\Delta T$ , yields the heat flow into the cabinet  $\dot{Q}_{cab}$ , which is balanced by  $\dot{Q}_0$ :

$$\dot{Q}_{cab} = k \cdot A \cdot \Delta T = \dot{Q}_0 \tag{3}$$

The product of the heat transfer coefficient and the average surface of the cabinet is summarized by the  $k \cdot A$  value. The  $k \cdot A$  value can be calculated from the heat transfer coefficient on the inside and outside of the cabinet, the outer and the inner surface of the cabinet and the average surface, material thickness and thermal conductivity of the respective materials:

$$\frac{1}{k \cdot A} = \frac{1}{\alpha_a \cdot A_a} + \frac{d_{st}}{\lambda_{st} \cdot A_{st}} + \frac{d_{PUR}}{\lambda_{PUR} \cdot A_{PUR}} + \frac{d_{HIPS}}{\lambda_{HIPS} \cdot A_{HIPS}} + \frac{1}{\alpha_i \cdot A_i}$$
(4)

The thermal conductivity of the PUR foam  $\lambda_{PUR}$  influences the heat flow into the cabinet  $\dot{Q}_{cab}$  and increases over time. In order to relate the thermal conductivity to the energy consumption *E*, the exact cabinet geometry and structure, motor efficiency  $\eta_m$ , power of the electrical control system  $P_{ecs}(\tau_c)$  and the *COP* of the refrigeration cycle must be known, which is usually only possible for a manufacturer's proprietary product.

#### 1.2. Compressor

A reciprocating compressor is typically used in modern household refrigeration appliances. The aging behavior of compressors can be deduced from tribological studies of the relevant material pairings. For this purpose, samples of the material pairings (materials, compressor oil and refrigerant) are rubbed against each other in a test stand [24, 25]. Microscopic examinations of the artificially aged materials allow for conclusions to be drawn about the refrigerant flow during real compressor operation. It is expected that the damage caused by friction will lead to a leakage mass flow passing from the high pressure side to the low pressure side. As a result, the compressor has to compensate for this loss, which leads to an increase in relative running time. Research by Garland and Hadfield from 2004 shows an increase in relative running time from 30-39 % over a period of 15 years [25]. This corresponds to an increase of power consumption of ~ 30 % solely induced by compressor aging. The results of Elsner et al. [10] also showed an increase of the energy consumption of approx. 30 % after 18 years of operation, but this value was determined for entire household refrigerating appliances, including the aging of the cabinet wall insulation

and the door gaskets. Hence the results of Garland and Hadfield appear to be overestimated.

Furthermore, electrolytic processes can cause copper ions from the materials inside the compressor housing to dissolve in the refrigerant-oil mixture and deposit at various locations in the compression refrigeration circuit. This so-called copper plating process, which has been studied since the 1950s [26], can lead to a reduction of mass flow, which entails to a reduction of cooling capacity and an increase of energy consumption. In the course of the conversion to CFC-free refrigerants between 1990 and 2007, further investigations were carried out [27]. In 2007, Kaufmann et al. proposed several measures to prevent copper plating only plays a minor role. For the next generation of modern refrigerants with a low global warming potential and their lubricants, studies of compatibility with the materials used in the compressor were carried out by Majurin et al., showing that some pairs may bear reliability risks [29].

Since a defect of the compressor always leads to a total failure of the entire household refrigerating appliance, accelerated life tests are carried out with compressors in order to estimate their life expectancy [30-33]. The actual long-term performance behavior of modern hermetic compressors over several years of real operating conditions has so far only been insufficiently investigated. Most manufacturers test their appliances immediately after production for a period of a few hours on fully automated test stands in order to identify production issues.

#### 1.3. Door gaskets

In the ASHRAE handbook from 2010, the proportion of the heat flow entering the storage compartment through the door gaskets is listed to be 25-30 % of the total heat flow [8]. Because of the usual material composition of polyvinyl chloride with plasticizer, aging effects are also to be expected in the subsystem door gasket [34]. However, studies by Litt et al. from 1993 showed no clear influence on the energy consumption by exchanging old door gaskets with new ones [35]. Using numerical simulations, Kim et al. examined the heat transfer characteristics near the door gaskets and compared the results with experimental studies [36].

#### 1.4. Wall insulation

With 45-55 % of the total energy consumption of household refrigerating appliances, the heat flow through the cabinet walls makes up the largest share [8]. The cabinet usually consists of a thin galvanized sheet steel layer of approximately 1 mm on the outside, an insulation with a thickness of 40-60 mm made of PUR foam and an inner liner made of high impact polystyrene (HIPS), which is approximately 0.6-2 mm thick

[37]. The basics of heat transfer in PUR foam were examined by Wagner in his dissertation [38].

Since the 1990s, the cabinet walls of household refrigerating appliances essentially consist of PUR which is foamed with cyclopentane as a blowing agent. Cyclopentane evaporates during exothermic reactions and thus cools the emerging PUR foam. A large number of reactions takes place in parallel during that foaming process. With respect to the aging process, the formation of carbon dioxide (CO<sub>2</sub>) as a result of the reaction between water and isocyanate is crucial. Both cyclopentane and CO<sub>2</sub> serve as blowing agents and foam the PUR up. Immediately after the foaming process, the gas enclosed in the cells of the PUR foam essentially consists of these two gas species only. Due to composition differences between the cell gas and the ambient air, CO<sub>2</sub> diffuses out of the foam cells and nitrogen (N<sub>2</sub>) and oxygen (O<sub>2</sub>) diffuse into the foam cells. Since nitrogen and oxygen have a larger thermal conductivity than CO<sub>2</sub>, the total thermal conductivity of the PUR foam increases over time. In most appliances, diffusion takes place through the inner liner made of HIPS, since the outer case is made of steel, which is impermeable for these gases. The diffusive exchange of the three gas species (CO<sub>2</sub>, N<sub>2</sub> and O<sub>2</sub>) takes place at different rates due to their varying diffusion coefficients, while cyclopentane diffusion is practically negligible [39-41].

Before 1990, CFC-11 was predominantly used as a physical blowing agent for PUR foam [42-44]. As water is not required for these reactions, no CO<sub>2</sub> is generated so that these older PUR foams are more resistant to aging than modern PUR foams. The increase of thermal conductivity of PUR foams used in household refrigerating appliances has been the subject of publications by Wilkes et al. [45-49] and Hueppe et al. [50], while Albrecht investigated PUR foams in the context of building construction [51]. Wilkes compared the thermal conductivity of PUR foams made with cyclopentane to PUR foams made with CFC-11. Over a period of three years, an increase of the thermal conductivity of 16.7 % was found. The results by Hueppe et al. [50] show an increase of 15.1 % over a period of 1.15 years, with significantly more modern PUR foams being examined.

To determine the quality of the insulation of the appliance housing, the reverse heat leak method [52-56], the use of heat flow sensors [53, 57, 58], the b-method [50] and the latent heat sink method [37] are described in the literature. The increase of the  $k \cdot A$  value of a household refrigerator cabinet over time has until now only been investigated with the latent heat sink method. Paul et al. [37] found an increase of 6.1-11.3 % for the  $k \cdot A$  value over a period of 14 months looking at four cabinets.

Aging mechanisms are also known in other refrigeration applications. In 2018, Capo et al. examined the aging of refrigerated transport equipment and showed that the overall insulation coefficient of nine different refrigerated vehicles increases by up to 65 % in the first twelve years. In the following 6 years, this value changed only slightly [59]. In principle, diffusion is much less problematic in the sandwich profiles used in

refrigerated vehicles than in household refrigerating appliances, as the PUR foam in the sandwich profiles used for the vehicles is surrounded on both sides by a metal layer that acts as a diffusion barrier.

#### **1.5. Energy consumption model**

On the basis of Wilkes' results, Johnson in 2000 published a function that describes the annual increase rate of energy consumption ( $\Delta e_{ir}$ ) of household refrigerating appliances [60]:

$$\Delta e_{ir} = r \cdot \left(\frac{20 - \tau}{20}\right)^x \tag{5}$$

In this equation, r is the initial aging rate of the blowing agent,  $\tau$  the appliance age and x a correction factor depending on the blowing agent. Johnson revised this model in 2004 and depicted the increase of energy consumption graphically. This function attains a limiting value of 21 % for an appliance age of 20 years [61].

Although there are some data on the increase of the energy consumption of refrigeration appliances with age, there is no systematic investigation about the origin of this increase and especially there is no comprehensive model which combines all those effects and allows to describe the average loss of electrical energy efficiency over age. It is therefore the aim of this paper to complement the available information with new and systematically gathered data and to incorporate them into a generalized model for the age-dependent efficiency of refrigeration appliances.

## 2. Test setup

All measurements were carried out in climatic chambers with an ambient temperature fluctuation of  $\pm$  0.5 K and an air humidity of 50 %. As the employed measuring systems were modernized several times during the study period from 1994 to 2020, the system-related measurement uncertainty changed over this extensive period of time.

#### 2.1. Methodology

To determine the aging behavior of household refrigerating appliances (i.e. refrigerators, freezers and their combinations), the electrical energy consumption of 21 appliances from different manufacturers and appliance categories [62] was measured after their production and repeatedly after several years of operation. The

individual measurements were consistently carried out according to the standards applicable in the year of production. These are the standards DIN EN ISO 15502:2006 [16] in conjunction with DIN EN 153:2006 [63], DIN EN 62552:2013 [7] and the series of standards IEC 62552:2015 [17-19]. Furthermore, 11 new household refrigerating appliances were examined several times over a period of two years following the IEC 62552:2015 series of standards [17-19]. For better comparability of the results according to the various standards, a uniform ambient temperature of 25 °C was used for all measurements. In the supplemental material, Tables SM 1 to SM 32 list all appliances with the respective standards or test programs which were used during the measurements. All energy consumption results were interpolated to the respective compartment target temperatures as defined in the standards.

#### 2.2. Temperature measurement

Temperatures were sampled by thermocouple differential measurements, where each measuring junction had its own reference junction in a separate ice water bath. In the period from 1994 to 2008, the measurement signal was recorded by an Acurex Cooperation system consisting of an Autodata Ten/5 datalogger and an Autodata 1016 scanner with a measurement uncertainty of  $\pm 0.3$  K. After 2008, the measurement signal of the thermocouples was processed by a combination of a pre-amplifier LTC1050 (Linear Technologies) with adjusted gain of 1000 and an analog-to-digital converter system OMB DAQ 55/56 (Omega Technologies), limiting the offset drift to  $\pm 0.025$  K. By calibrating each thermocouple individually and applying a polynomial correction, the measurement uncertainty was reduced from  $\pm 1 \% x \Delta T$  to  $\pm 0.5 \% x \Delta T$ .

#### 2.3. Energy measurement and power supply

Until 2012, the system GTU 0610 from ASEA BROWN BOVERI was used with a measurement uncertainty of  $\pm 1$  %. Since 2012, a single-phase large-range energy meter of the type EZI 1 from ZES Zimmer Electronic Systems was used, resulting in a reduced measurement uncertainty of  $\pm 0.5$  % and a better resolution.

The GTU 0610 was inserted between the power supply and the appliance during the test (measurement site) via the conventional 2-wire connection method. Using the new EZI 1 system, the appliances were equipped with a 4-wire connection allowing for a separate current and voltage measurement. Both systems have a pulse output, each pulse corresponds to an energy quantity of 2812.5 Ws for GTU 0610 and 144 Ws for EZI 1. Each pulse was recorded in time and date. The final energy consumption follows from the summation of the pulses during the relevant time period.

In the early years of this investigation, the supply voltage for the test appliances was conditioned with a voltage stabilizer Skz D 241102 from Siemens. From 2012 onwards, an electronic power source ACS-6000-PS from HBS Electronic was used.

#### 2.4. Measurement uncertainty

Table 2 shows the specific measurement uncertainty of the various measurement systems used in this study.

Table 2 – Measured properties and their uncertainties.								
Measured quantity	System	Time period	Measuring device	Uncertainty				
Temperature	Acurex	1994 to 2008	Thermocouples	± 0.3 K				
	DAQ	2008 to 2020	Thermocouples	± 0.1 K				
	GTU	1994 to 2012		± 1.0 %				
Energy consumption	EZI	2012 to 2020		± 0.5 %				
Power europhy	Siemens	1994 to 2012		± 1.0 %				
Power supply	ACS	2012 to 2020		± 0.1 %				
Time		1994 to 2020	Personal	± 0.1 s/day				
		1001102020	computer	± 0.1 3/00y				

Due to the interpolation of energy consumption measurements at two temperatures to a target temperature, the temperature measurement uncertainty also influences the total measurement uncertainty of energy consumption, cf. Figure 3. This influence was determined individually for each interpolated measuring point by:

$$\delta E_t = \sqrt{\sum \left(\frac{dE_i}{dT_i}\right)^2 \cdot \delta T_t^2} \tag{6}$$

In this equation,  $\delta E_t$  is the uncertainty of the energy measurement due to the uncertainty of the temperature measurement  $\delta T_t$ ,  $dE_i$  is the difference between the measured energy consumption of the two individual measurements and  $dT_i$  the difference between the measured storage temperatures of the two individual measurements. The total uncertainty of the energy measurement  $\delta E$  is given by the sum of the uncertainty of the energy measurement system  $\delta E_e$  and the interpolation uncertainty  $\delta E_t$ :

$$\delta E = \delta E_e + \delta E_t \tag{7}$$

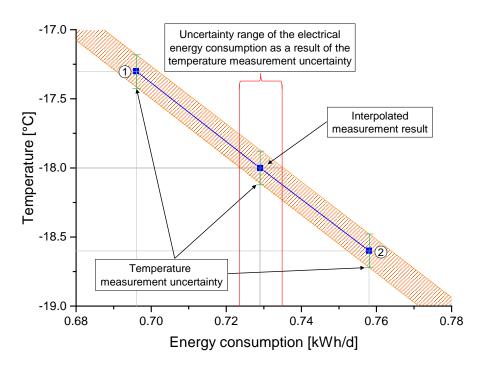


Figure 3: Influence of the temperature uncertainty on the measurement uncertainty of the electrical energy consumption (example).

#### 2.5. Thermal conductivity of aged PUR foam samples

As a continuation of the measurements by Hueppe et al. [50], further values of the thermal conductivity of PUR foam up to an age of 2.76 years were determined in this work. The same measurement setup and methodology was used as in the original study [50].

#### 2.6. Coefficient of performance of the compressor

Compressor measurements were carried out according to DIN EN 13771-1:2003 [64] with a calorimeter test stand (method A). The compressors were measured at the beginning of the study and then installed in eight appliances (cf. supplemental material Tables SM 33 to SM 40). After 2.00-2.17 years of real operation, during which the electrical energy consumption of the appliances was regularly measured, the compressors were removed and studied again. The *COP* was determined from the electrical drive power  $P_{el}$  and the heat flow in the evaporator  $\dot{Q}_0$ . The measurement accuracy of the heat flow was  $\pm 0.3$  %, that of the electrical drive power  $\pm 0.1$  % and the resulting *COP* uncertainty was  $\pm 0.4$  %.

## 3. Results

To determine the influence of aging on the electrical energy consumption of household refrigerating appliances, standard measurements were carried out. With these data, a model was created that describes the change of energy consumption depending on the age of the appliance.

The energy consumption at the production date cannot be derived from the value on the energy label as this is not the true value of an individual appliance. Due to e.g. manufacturing tolerances, the energy consumption stated on the energy label may deviate by up to 10 % from the real energy consumption of a specific appliance [62]. Because it was not possible to measure the energy consumption immediately after manufacturing, an estimate of this value had to be extrapolated from the existing data and information on the production date in order to create a consolidated aging model. For this purpose, a preliminary function was created to normalize the energy consumption of the first measurement. The aging function is an average of 32 appliances of different types. At present, it is not possible to determine an aging function for individual appliance models, as the available data for such a purpose are insufficient.

#### **3.1. Measurement results**

In a first step, each individual measuring point  $E(\tau)$  of the interpolated energy consumption was divided by the energy consumption at the time of the first measurement  $E_0$ , creating a normalized function of appliance age  $\tau$ :

$$\Delta E_0(\tau) = \frac{E(\tau)}{E_0} \tag{8}$$

The results of 100 measurements standardized in this way are shown in Figure 4. A detailed list of the results for each of the 32 appliances can be found in the supplemental material (Tables SM 1 to SM 32).

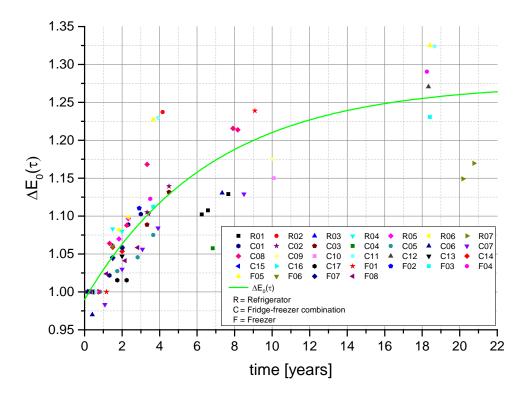


Figure 4: Normalized energy consumption (symbols) and preliminary aging function (line).

#### 3.2. Aging function

Using measurement data, a preliminary aging function with the reference point of the first measurement was generated on the basis of an error function:

$$\Delta E_0(\tau) = g + a \cdot \left[1 - e^{-\left(\frac{\tau}{b}\right)}\right]$$
(9)

Its parameters *a*, *b* and *g* were adjusted by minimization of the root mean square (RMS) difference between the measured energy consumption and the function. This resulted in a course that is depicted in Figure 4, cf. supplemental material for its parameter values (Equation SM1). Since the preliminary aging function shown in Figure 4 relates to the first measurement that was carried out in an already aged appliance state, it starts with a value of  $g_0 = 0.990$  due to aging processes in the PUR foam, which begin immediately after production.

Using the preliminary aging function, it can be extrapolated to the hypothetical energy consumption at the production date of the appliances with:

$$E_p = E_0 \cdot \left[ 1 - \left( \Delta E_0(\tau) - \Delta E_0(\tau = 0) \right) \right]$$
(10)

This correction was applied to all data sets. As a result, the data points of the normalized energy consumption in Figure 5 shift slightly upwards.

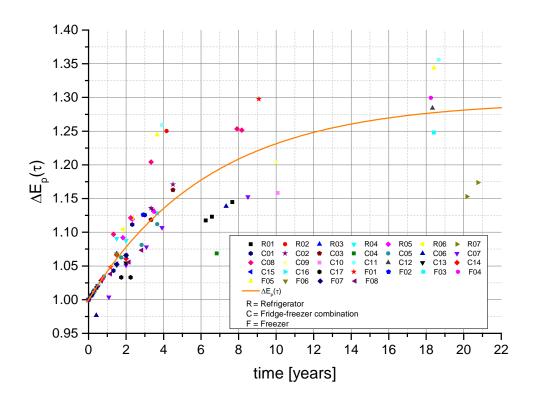


Figure 5: Corrected energy consumption (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

The curve fitting procedure was repeated with the new standardized energy consumption data set, yielding the consolidated aging model, cf. Figure 5:

$$\Delta E_p(\tau) = 1 + 0.295 \cdot \left[ 1 - e^{-\left(\frac{\tau}{6.517}\right)} \right]$$
(11)

#### 3.3. Thermal conductivity measurements of PUR foam samples

As shown in Figure 6, the thermal conductivity  $\lambda$  of the PUR foam samples increases from the initial 19.5 mW/(m·K) by 26 % to 24.6 mW/(m·K) over a period of 2.76 years. Due to the different diffusion coefficients of the gas species CO<sub>2</sub>, N<sub>2</sub> and O<sub>2</sub>, mass transport takes place at different rates [38]. The composition of the gas species changes over time and with it the conductive heat transfer, which entails a slightly decreased thermal conductivity of the PUR foam during the first ~ 0.27 years after production.

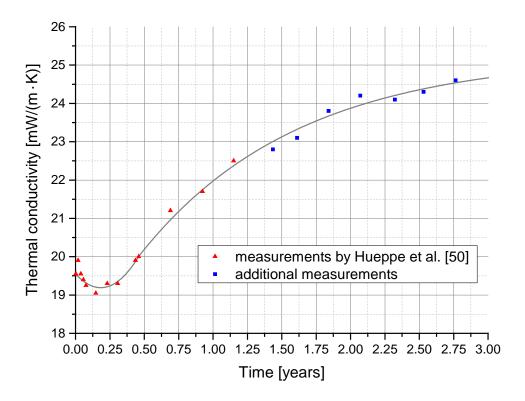


Figure 6: Thermal conductivity measurements of PUR foam samples (symbols) and guide to the eye (line).

#### 3.4. Calorimeter measurements

The results of the calorimeter measurements are shown in Table 3. The *COP* tends to improve slightly over the period under review. Four compressors displayed a small improvement of the *COP*, three had nearly no change and only one device slightly deteriorated by -1.5 %. Overall, an average improvement of the *COP* of 0.9 % was found for the eight examined appliances. Based on these results, it can be assumed that there is a negligible influence on the aging behavior of household refrigerating appliances.

Table	3 – Results o	f the calorimet	er measuremei	nts.			
	Refrigerator brand	Refrigerator type	Compressor type (Secop)	Operating time	COP <sub>1</sub>	COP <sub>2</sub>	∆COP
				(years)			
R03	Siemens	KI81RAD30	DLX4.8KK	2.00	1.77	1.83	3.4 %
R08	Siemens	KI81RAD30	DLX4.8KK	2.17	1.76	1.84	4.2 %
R09	Siemens	KI81RAD30	DLX4.8KK	2.17	1.76	1.75	-0.1 %
Averag	e over all DLX4	.8KK compressor	ſS	2.11	1.76	1.81	2.5 %
C18	Bosch	KIS86AF30	DLX7.5KK	2.17	1.98	1.99	0.2 %
C19	Bosch	KIS86AF30	DLX7.5KK	2.17	1.98	1.98	0.1 %
Averag	e over all DLX7	.5KK compressor	ſS	2.17	1.98	1.98	0.1 %
F06	Siemens	GS36NVW3V	HZK95AA	2.00	1.93	1.96	1.4 %
F09	Siemens	GS36NVW3V	HZK95AA	2.17	1.95	1.92	-1.5 %
F10	Siemens	GS36NVW3V	HZK95AA	2.17	1.93	1.93	0.1 %
Averag	e over all HZK9	5AA compressor	2.11	1.93	1.93	0.0 %	
Averag	e over all comp	ressors		2.13	1.88	1.90	0.9 %

## 4. Discussion

The present data clearly show that the increase of electrical energy consumption is most pronounced in the first five years after production. After the average operating time of a household refrigerating appliance of 16 years [13], there is an increase of energy consumption of 27 %. For the primary operating time of 12-13 years the increase is about 25 %. In the case of significantly older appliances, the further increase of energy consumption is negligible.

Since the appliances examined in this study are of different construction type and production processing quality, their aging results are scattered. Nonetheless, they essentially follow the mathematical course described in this paper. The largest individual data sets are available for the two appliances C07 and C08, each with six measuring points, which is sufficient to adjust the aging function accordingly. As can be seen in Figure 7, the measured energy consumption follows the course of the aging model given by equation 11.

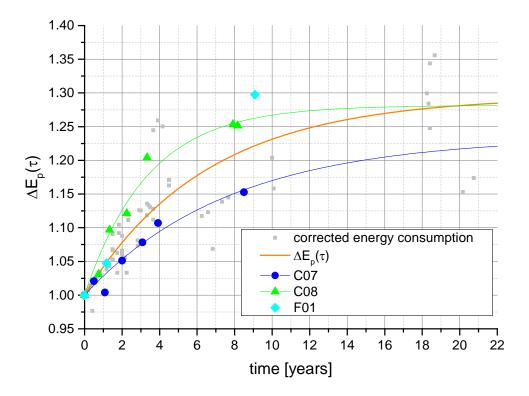


Figure 7: Comparison between individual appliances C07, C08 and F01 and the average aging function.

Another appliance that stands out is F01. The aging of this appliance led to an increase of 30 % with respect to energy consumption in just nine years. The reason for this is the missing diffusion barrier in parts of the outer housing, cf. Figure 8.



Figure 8: Missing diffusion barrier at the cabinet of appliance F01.

A comparison of the present aging model with other literature models is shown in Figure 9. Compared to the model of Johnson [52], a significantly larger increase of

energy consumption was observed in this study. The Johnson model is based on the work by Wilkes [45-49], who measured the thermal conductivity of PUR foam samples over a period of 13 years, i.e. their aging function is an extrapolation beyond that point in time. Furthermore, this model assumes aging of the PUR foam only.

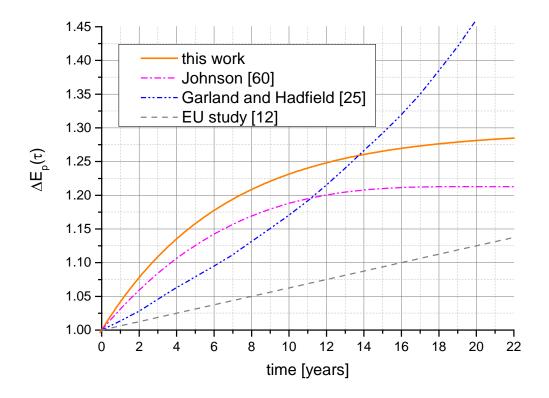


Figure 9: Comparison of different aging models for electrical energy consumption.

The study of Garland and Hadfield [25] reports a different function for the increase of energy consumption, cf. Figure 9. During the first 14 years, the model values are below the present data, but increase to significantly higher values for an appliance age over 14 years. In the underlying tribological investigation, a metal ball was rolled over a metal plate in a refrigerant-oil environment. This model is greatly simplified and limited to the compressor as the sole source of aging in a household refrigerating appliance.

In practice, no significant change of the compressor *COP* was found during the calorimeter measurements performed in this study. Essentially, this is likely to be due to better sealing valves and running-in of the bearings in the compressor. In addition, it is difficult to deduce the aging of household refrigerating appliances by solely observing the relative compressor run time. Because it indicates the ratio of the compressor on-time to the total time of a compressor cycle, the relative runtime might not change over the course of time, while both of the absolute values will do so in most cases.

The results of this study show that a 10 % increase of energy consumption over a period of 16 years as assumed in the EU study [13] is a significantly too low estimate, also when compared to the other aging models from the literature.

A direct comparison of the increase of energy consumption with the increase of the thermal conductivity of the PUR foam is shown in Figure 10. The data on the thermal conductivity from the work of Albrecht [51] and the present thermal conductivity measurements were also normalized in this diagram to the first measuring point of the data sets and they differ significantly from each another. This is essentially due to the different technical fields of application of the examined PUR foams.

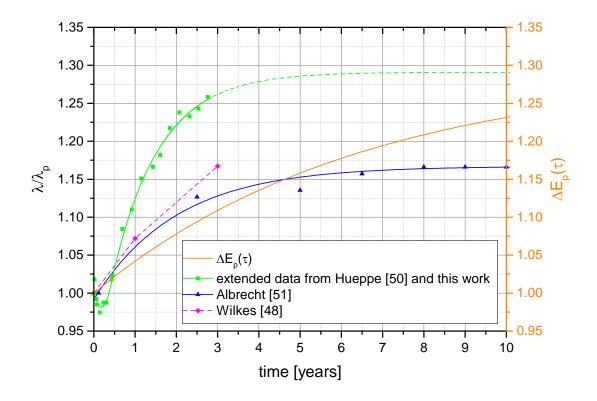


Figure 10: Comparison of the aging model with the thermal conductivity increase of the PUR foam.

With the additional measurements of the thermal conductivity carried out in this study, the aging process of the PUR foam can be better quantified. Approximately for five years after production, the thermal conductivity will rise and assume a limiting value of 25.2 mW/(m·K), which is an increase of ~ 29 % compared to the thermal conductivity at the time of production.

The thermal conductivity data published by Hueppe et al. [50] and in this study are significantly higher than those of Wilkes [48]. Since the data published by Wilkes are based on a foam made with CFC-11, a direct comparison of the two data sets is only possible to a limited extent.

In addition to the increase of the energy consumption due to technical aging that is addressed in this paper, the individual user behavior does influence the real energy consumption of household refrigerating appliances, as described by Harrington [14], Hueppe et al. [15] and Moretti [23]. In households with a high user induced heat load, the relative increase of the energy consumption due to technical aging will therefore be lower than in households with only a few door openings.

## 5. Conclusions

An aging model was derived from a solid data base of 100 electrical energy consumption values from a total of 32 appliances that were run under real operating conditions. It is the first function of its kind that was developed on basis of to true electrical energy consumption data. Older predictions of energy consumption derived from data on individual system components show significant differences to the aging model described in this study.

A 27 % increase of the energy consumption over an average operating time of a household refrigerating appliance of 16 years is shown. For extremely old appliances with an age of around 20 years, the energy consumption increases by up to 28 %. The aging model describes the average increase of the energy consumption of 32 different appliances. In the first three years, the difference between individual measurement points and the average aging function is within  $\pm 5$  %. As the measured values are scattered due to different production processing quality, design, size and other parameters, the increase of energy consumption in the later years of the appliances (older than 15 years) can deviate from the aging model by up to  $\pm 15$  %.

These findings should sensitize the stakeholders (manufactures, consumer organisations, standardisation bodies and legislators) for aging processes related to household refrigerating appliances. It is now possible to better determine the economic and energetic replacement time of the appliances for the customer and the overall economic impact caused by aging household refrigerating appliances.

In the coming years, further measurements will be carried out on the appliances that have been running for two years during this study. Furthermore, the currently poor data situation for an appliance age between 10 and 18 years has to be improved by additional measurements on older appliances. These data will help to render the aging model more precise.

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# Supplemental material

## Nomenclature

$E(\tau)$ Electrical energy consumption at the time $\tau$ (kWh/d) $E_p$ Corrected energy consumption immediately after production (kW/24h) $P_{el}$ Electrical drive power (W) $\dot{Q}_{ev}$ Evaporator heat flow (W) $T_a$ Ambient temperature (°C) $T_{ccma}$ Time averaged chill compartment temperature (°C) $T_{ccmax}$ Maximum chill compartment temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{ma}$ Time averaged frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model $\Delta E_p$ Aging model	СОР	Coefficient of performance
$P_{el}$ Electrical drive power (W) $\dot{Q}_{ev}$ Evaporator heat flow (W) $T_a$ Ambient temperature (°C) $T_{ccma}$ Time averaged chill compartment temperature (°C) $T_{ccmax}$ Maximum chill compartment temperature (°C) $T_{cr,max}$ Evaporation temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$E(\tau)$	Electrical energy consumption at the time $\tau$ (kWh/d)
$\hat{Q}_{ev}$ Evaporator heat flow (W) $T_a$ Ambient temperature (°C) $T_{ccma}$ Time averaged chill compartment temperature (°C) $T_{ccmax}$ Maximum chill compartment temperature (°C) $T_{cc,max}$ Evaporation temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$E_p$	Corrected energy consumption immediately after production (kW/24h)
$T_a$ Ambient temperature (°C) $T_{ccma}$ Time averaged chill compartment temperature (°C) $T_{cc,max}$ Maximum chill compartment temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{ma}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	P <sub>el</sub>	Electrical drive power (W)
$T_{ccma}$ Time averaged chill compartment temperature (°C) $T_{ccmax}$ Maximum chill compartment temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{fma}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Superheating temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$\dot{Q}_{ev}$	Evaporator heat flow (W)
$T_{cc,max}$ Maximum chill compartment temperature (°C) $T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{f,max}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$T_a$	Ambient temperature (°C)
$T_{ev}$ Evaporation temperature (°C) $T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{f,max}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{ma}$ Superheating temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	T <sub>ccma</sub>	Time averaged chill compartment temperature (°C)
$T_{cond}$ Condensation temperature (°C) $T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{f,max}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{ma}$ Superheating temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	T <sub>cc,max</sub>	Maximum chill compartment temperature (°C)
$T_{fma}$ Time averaged frozen food compartment temperature (°C) $T_{f,max}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{ma}$ Superheating temperature (°C) $S_h$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$T_{ev}$	Evaporation temperature (°C)
$T_{f,max}$ Maximum frozen food compartment temperature (°C) $T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	T <sub>cond</sub>	Condensation temperature (°C)
$T_{ma}$ Time averaged fresh food compartment temperature (°C) $T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$T_{fma}$	Time averaged frozen food compartment temperature (°C)
$T_{sh}$ Superheating temperature (°C) $\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$T_{f,max}$	Maximum frozen food compartment temperature (°C)
$\delta E$ Uncertainty of the energy measurement (%) $\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	T <sub>ma</sub>	Time averaged fresh food compartment temperature (°C)
$\tau$ Aging time (a) $\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	T <sub>sh</sub>	Superheating temperature (°C)
$\tau_{op}$ Actual appliance operation time (a) $\Delta COP$ Improvement of the $COP$ (%) $\Delta E_0$ Preliminary aging model	$\delta E$	Uncertainty of the energy measurement (%)
$\Delta COP$ Improvement of the COP (%) $\Delta E_0$ Preliminary aging model	τ	Aging time (a)
$\Delta E_0$ Preliminary aging model	$ au_{op}$	Actual appliance operation time (a)
	$\Delta COP$	Improvement of the COP (%)
$\Delta E_p$ Aging model	$\Delta E_0$	Preliminary aging model
	$\Delta E_p$	Aging model

## Preliminary aging function

$$\Delta E_0(\tau) = \left[ 0.990 + 0.285 \cdot \left( 1 - e^{-\left(\frac{\tau}{6.749}\right)} \right) \right]$$
(SM1)

## Electrical energy consumption measurements

Nr.:			R01					
Brand:			Bosch					
Туре:			KSV36VL4	10/03				
Standard:	Standard:				06 and DIN	EN 153:200	6	
serial number:			252120269	9268000788				
Production date:			12/2012					
Storage volume (fresh food / chill / frozen food): [I]					(346 /	-/-)		
Measurement:			1	2	3	4	5	6
Date of measurement:			04/2013	03/2019	07/2019	08/2020		
Aging time	τ	[a]	0.33	6.25	6.58	7.67		
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00	5.00	5.00		
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]						
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.168	0.205	0.206	0.210		
Uncertainty of the energy measurement	$\delta E$	[%]	1.0	1.0	1.0	1.0		
Preliminary aging model	$\Delta E_0$		1.000	1.102	1.108	1.129		
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.1	83			
Aging model	$\Delta E_p$		1.014	1.117	1.123	1.145		
Note:								

 Table SM 1:
 Results energy consumption measurements for R01.

Table SM 2:	Results energy consumption measurements for R02.
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Nr.:	Nr.:			R02					
Brand:			Siemens						
Туре:			KI 18RA60	KI 18RA60/01					
Standard:	Standard:			O 15502:20	06 and DIN	EN 153:200	)6		
serial number:			25803034	1386000847	,				
Production date:			03/2008						
Storage volume (fresh food / chill / frozen food): [I]					(155)	/ - / - )			
Measurement:			1	2	3	4	5	6	
Date of measurement:			06/2008	05/2012					
Aging time	τ	[a]	0.25	4.17					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00					
Maximum chill compartment temperature	$T_{cc,max}$	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]							
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.266	0.329					
Uncertainty of the energy measurement	δΕ	[%]	3.1	1.5					
Preliminary aging model	$\Delta E_0$		1.000	1.237					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.2	:63					
Aging model	$\Delta E_p$		1.011	1.250					
Note:			-						

#### Table SM 3: Results energy consumption measurements for R03.

Nr.:			R03					
Brand:			Siemens					
Туре:			KI81RAD3	0				
Standard:			IEC 62552	:2013				
serial number:			258050362	2166024031				
Production date:	05/2018							
Storage volume (fresh food / chill / frozen food): [I]					(319 /	′ - / - )		
Measurement:			1	2	3	4	5	6
Date of measurement:			07/2018	11/2019	05/2020			
Aging time	τ	[a]	0.17	1.50	2.00			
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00			
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]						
Time averaged frozen food compartment temperature	T <sub>fma</sub>	[°C]						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.347	0.368	0.366			
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0			
Preliminary aging model	$\Delta E_0$		1.000	1.061	1.055			
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.345				
Aging model	$\Delta E_p$		1.007	1.068	1.062			

Table SM 4:	Results energy consumption measurements for R04.
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Nr.:			R04						
Brand:			Siemens						
Туре:			KI81RAD30						
Standard:			IEC 62552	:2013					
serial number:			258050362	2166024024					
Production date:			05/2018						
Storage volume (fresh food / chill / frozen food): [I]					(319 /	-/-)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			07/2018	11/2019	05/2020				
Aging time	τ	[a]	0.17	1.50	2.00				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00				
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]							
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]							
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.337	0.365	0.364				
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0				
Preliminary aging model	$\Delta E_0$		1.000	1.083	1.080				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.335					
Aging model	$\Delta E_p$		1.007	1.091	1.088				
Note:									

 Table SM 5:
 Results energy consumption measurements for R05.

Nr.:	R05								
Brand:			Exquisit						
Туре:			KS 16-1 RVA+++						
Standard:			IEC 62552:2013						
serial number:			VB0131Z0015JBGB71E21590						
Production date:			01/2018						
Storage volume (fresh food / chill / frozen food): [I]			(134 / - / - )						
Measurement:			1	2	3	4	5	6	
Date of measurement:			07/2018	11/2019	05/2020				
Aging time	τ	[a]	0.50	1.83	2.33				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00				
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]							
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]							
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.186	0.199	0.204				
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0				
Preliminary aging model	$\Delta E_0$		1.000	1.070	1.097				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.182						
Aging model	$\Delta E_p$		1.021	1.092	1.119				
Note:									

Table SM 6:	Results energy consumption measurements for R06.
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Nr.:			R06							
Brand:			Exquisit							
Туре:			KS 16-1 RVA+++							
Standard:			IEC 62552:2013							
serial number:			VB0131Z0015JBGB71E21589							
Production date:			01/2018	01/2018						
Storage volume (fresh food / chill / frozen food): [I]					(134 /	- / - )				
Measurement:			1	2	3	4	5	6		
Date of measurement:			7/2018	11/2019	05/2020					
Aging time	τ	[a]	0.50	1.83	2.33					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00					
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]								
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]								
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.183	0.198	0.201					
Uncertainty of the energy measurement	$\delta E$	[%]	1.0	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.082	1.098					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.179							
Aging model	$\Delta E_p$		1.021	1.104	1.1201					
Note:			•							

 Table SM 7:
 Results energy consumption measurements for R07.

Nr.:	R07									
Brand:	Liebherr									
Туре:	KSB3640-25A Index 25A/001									
Standard:			DIN EN ISO 15502:2006 and DIN EN 153:2006							
serial number:			17.850.864.3							
Production date:	Production date:			01.11.1999						
Storage volume (fresh food / chill / frozen food): [I]			(193 / 76 / - )							
Measurement:			1	2	3	4	5	6		
Date of measurement:			12/1999	01/2020	08/2020					
Aging time	τ	[a]	0.08	20.18	20.76					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00	5.00					
Maximum chill compartment temperature	$T_{cc,max}$	[°C]	2.10	2.92	2.98					
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]								
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.772	0.887	0.903					
Uncertainty of the energy measurement	δΕ	[%]	3.1	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.149	1.170					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.769							
Aging model	$\Delta E_p$		1.004	1.153	1.174					
Note:								•		

Table SM 8:	Results energy consumption measurements for C01.
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Nr.:			C01							
Brand:			Homa							
Туре:			FN2-45							
Standard:			IEC 62552	IEC 62552:2013						
serial number:						-				
Production date:			08/2017							
Storage volume (fresh food / chil	l / frozen	food): [l]			(209 /	- / 95)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			02/2018	12/2018	12/2019	08/2020				
Aging time	τ	[a]	0.50	1.33	2.33	3.00				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00	4.00				
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]								
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.60	-18.13	-19.48	-18.98				
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.507	0.518	0.552	0.559				
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0				
Preliminary aging model	$\Delta E_0$		1.000	1.022	1.089	1.103				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.4	.97	-				
Aging model	$\Delta E_p$		1.021	1.043	1.112	1.126				
Note:										

## Table SM 9: Results energy consumption measurements for C02.

Nr.:								
Brand:			Haier					
Туре:			BCD-185T	NGK				
Standard:			IEC 62552	::2013				
serial number:			BK0YF00A	\800B8G4JE	33RX 20160	425BX33 / 4	4006 999 99	9
Production date:			04/2016					
Storage volume (fresh food / chil	l / frozen	food): [I]			(128 /	- / 62)		-
Measurement:			1	2	3	4	5	6
Date of measurement:			12/2016	08/2019	09/2019	10/2020		
Aging time	τ	[a]	0.67	3.33	3.42	4.50		
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	3.80	4.00	4.00	4.00		
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]						
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.00	-18.44	-18.50	-20.43		
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.438	0.484	0.483	0.499		
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0		
Preliminary aging model	$\Delta E_0$		1.000	1.105	1.103	1.139		
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.4	26	-		
Aging model	$\Delta E_p$		1.028	1.136	1.133	1.171		
Note:								

Table SM 10: Results energy	consumption	measurements for C03.
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Nr.:			C03						
Brand:			Haier						
Туре:			A3FE7420	CMJ					
Standard:			IEC 62552	:2013					
serial number:			BB09W0E	9P00BDG3I	J0004				
Production date:			28.03.201	6					
Storage volume (fresh food / chil	l / frozen	food): [l]			(280 / 3	4 / 155)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			12/2016	08/2019	10/2020				
Aging time	τ	[a]	0.68	3.35	4.52				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	3.98	3.74	3.21				
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]	0.48	0.05	0.30				
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.00	-18.00	-1800				
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.700	0.762	0.792				
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0				
Preliminary aging model	$\Delta E_0$		1.000	1.189	1.131				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.681					
Aging model	$\Delta E_p$		1.028	1.119	1.163				
Note:								•	

 Table SM 11:
 Results energy consumption measurements for C04.

Nr.:	C04								
Brand:			Profilo						
Туре:			BD2058L3	AV					
Standard:			DIN EN IS	O 15502 an	d DIN EN 15	53			
serial number:			222050620	0687000000	)				
Production date:			05/2012						
Storage volume (fresh food / chi	ll / frozen i	food): [l]			(400 /	- / 110)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			08/2012	03/2019					
Aging time	τ	[a]	0.25	6.84					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00					
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.52	-18.29					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.696	0.736					
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.057					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.6	89					
Aging model	$\Delta E_p$		1.101	1.069					
Note:									

Table SM 12: Results energy consu	umption measurements for C05.
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Nr.:			C05						
Brand:			Siemens						
Туре:			KG39EAI40						
Standard:			According	DIN EN ISC	15502 and	DIN EN 153	3		
serial number:			101775						
Production date:			11/2011						
Storage volume (fresh food / chil	I / frozen 1	food): [l]			(247 /	- / 92)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			09/2012	08/2013	09/2014	07/2015			
Aging time	τ	[a]	0.84	1.75	2.84	3.67			
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.82	5.00	5.00	5.00			
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.24	-18.57	-18.81			
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.440	0.452	0.460	0.473			
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0			
Preliminary aging model	$\Delta E_0$		1.000	1.027	1.045	1.075			
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.4	-25				
Aging model	$\Delta E_p$		1.034	1.063	1.081	1.112			
Note: With drawers in frozen f	ood comp	artment.							

## Table SM 13: Results energy consumption measurements for C06.

Nr.:			C06					
Brand:			Liebherr					
Туре:			CBNPes 3	756 Index 2	0B / 001			
Standard:			According	DIN EN ISC	) 15502 and	DIN EN 153	3	
serial number:			28.646.416	6.9				
Production date:			12.12.201	1				
Storage volume (fresh food / chi	ll / frozen	food): [l]			(207 / 6	67 / 89)		
Measurement:			1	2	3	4	5	6
Date of measurement:			02/2012	05/2012	04/2019			
Aging time	τ	[a]	0.14	0.39	7.31			
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00	4.83			
Maximum chill compartment temperature	$T_{cc,max}$	[°C]	2.92	3.23	2.92			
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.08	-18.23	-18.00			
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.529	0.513	0.598			
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0			
Preliminary aging model	$\Delta E_0$		1.000	0.970	1.130			
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.526				
Aging model	$\Delta E_p$		1.034	0.975	1.137			
Note: With drawers in frozen f	ood comp	artment.	•		•		•	•

Table SM 14 <sup>.</sup>	Results energy consumption measurements for C07.	
	results chergy consumption measurements for 007.	

Nr.:			C07						
Brand: L			Liebherr						
Туре: С			CUPesf 35	CUPesf 3503 Index 21A/001					
Standard:			According	DIN EN ISC	) 15502 and	DIN EN 153	3		
serial number:			44.482.126	5.1					
Production date:			18.08.201	1					
Storage volume (fresh food / chi	I / frozen	food): [l]			(232 /	- / 91)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			02/2012	09/2012	08/2013	09/2014	07/2015	02/2020	
Aging time	τ	[a]	0.46	1.05	1.96	3.05	3.88	8.47	
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00	5.00	5.00	5.00	5.00	
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-19.19	-18.44	-18.32	-18.44	-18.37	-18.89	
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.604	0.594	0.622	0.638	0.655	0.682	
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0	1.0	1.0	
Preliminary aging model	$\Delta E_0$		1.000	0.983	1.030	1.056	1.084	1.129	
Corrected energy consumption immediately after production	$E_p$	[kW/24h]			0.5	93			
Aging model	$\Delta E_p$		1.019	1.002	1.050	1.077	1.105	1.151	
Note: With drawers in frozen f	ood comp	artment.	•						

Table SM 15: Results	energy consumption	measurements for C08.
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Nr.:			C08								
Brand:			Miele								
Туре:			KD 12622	S edt/cs							
Standard:			According DIN EN ISO 15502 and DIN EN 153								
serial number:			120016542	120016542							
Production date:			13.05.201	1							
Storage volume (fresh food / chil	ll / frozen i	food): [l]			(199 /	- / 54)					
Measurement:			1	2	3	4	5	6			
Date of measurement:			02/2012	09/2012	08/2013	09/2014	04/2019	07/2019			
Aging time	τ	[a]	9	16	27	40	95	98			
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00	4.00	4.00	4.00			
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]									
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-17.20	-16.59	-16.84	-17.04	-18.33	-18.02			
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.547	0.582	0.595	0.639	0.665	0.664			
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0	1.0	1.0			
Preliminary aging model	$\Delta E_0$		1.000	1.064	1.088	1.168	1.216	1.214			
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		1	0.5	31					
Aging model	$\Delta E_p$		1.031	1.097	1.121	1.204	1.253	1.251			
Note: With drawers in frozen f	ood comp	artment.	•	•			•	•			
Strong fluctuations in the interpolation of 4 °C in the second se					ig the measu	urements, th	erefore a un	iform			

Table SM 16: Results en	nergy consumption	measurements for C09.
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Nr.:			C09							
Brand:			Bosch							
Туре:			KGN34A13							
Standard:			DIN EN ISO 15502 and DIN EN 153							
serial number:			100063							
Production date:			03/2009							
Storage volume (fresh food / chill / frozen food): [I]					(189 /	- / 94)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			10/2009	03/2019						
Aging time	τ	[a]	0.59	10.00						
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.30	4.55						
Maximum chill compartment temperature	$T_{cc,max}$	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.753	0.885						
Uncertainty of the energy measurement	δΕ	[%]	1.5	1.0						
Preliminary aging model	$\Delta E_0$		1.000	1.175						
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.735							
Aging model	$\Delta E_p$		1.024	1.204						
Note:			•							

 Table SM 17:
 Results energy consumption measurements for C10.

Nr.:			C10						
Brand:			Bauknecht	:					
Туре:			KV Optima/1						
Standard:			DIN EN IS	O 15502 an	d DIN EN 1	53			
serial number:	500208008	3183							
Production date:	04/2002								
Storage volume (fresh food / chill / frozen food): [I]					(217 /	- / 22)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			06/2002	05/2012					
Aging time	τ	[a]	0.17	10.09					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	3.72	3.52					
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00					
Energy consumption at the time $ au$	$E(\tau)$	[kW/24h]	0.493	0.567					
Uncertainty of the energy measurement	δΕ	[%]	2.0	1.5					
Preliminary aging model	$\Delta E_0$		1.000	1.150					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.490						
Aging model	$\Delta E_p$		1.007	1.158					
Note:						•	•	•	

Table SM 18: F	Results energy consumption measurements for C11.
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Nr.:			C11							
Brand:			Siemens							
Туре:			KT 15 L 03-02							
Standard:			DIN EN ISO 15502 and DIN EN 153							
serial number:			07016578	6						
Production date:			09/1993							
Storage volume (fresh food / chill / frozen food): [I]					(140 /	- / 19)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			04/1994	08/1997	05/2012					
Aging time	τ	[a]	0.58	3.92	18.68					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	5.00	5.00	5.00					
Maximum chill compartment temperature	$T_{cc,max}$	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.40	-19.75	-18.98					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.741	0.911	0.981					
Uncertainty of the energy measurement	δΕ	[%]	3.3	3.1	2.2					
Preliminary aging model	$\Delta E_0$		1.000	1.229	1.324					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.724							
Aging model	$\Delta E_p$		1.024	1.259	1.356					
Note:										

## Table SM 19: Results energy consumption measurements for C12.

Nr.:			C12						
Brand:			Siemens						
Туре:			KT 15 L 04-03						
Standard:	DIN EN ISO 15502 and DIN EN 153								
serial number:	070116579	99							
Production date:	01/1994								
Storage volume (fresh food / chi			(140 /	- / 19)					
Measurement:			1	2	3	4	5	6	
Date of measurement:			04/1994	05/2012					
Aging time	τ	[a]	0.25	18.34					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.50	5.00					
Maximum chill compartment temperature	$T_{cc,max}$	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.89					
Energy consumption at the time $ au$	$E(\tau)$	[kW/24h]	0.729	0.926					
Uncertainty of the energy measurement	δΕ	[%]	3.0	2.3					
Preliminary aging model	$\Delta E_0$		1.000	1.271					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.721						
Aging model	$\Delta E_p$		1.010	1.284					
Note:					<u> </u>				

Table SM 20: F	Results energy	consumption	measurements for C13.
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Nr.:			C13							
Brand:			Siemens							
Туре:			KI86SAD40							
Standard:			IEC 62552:2013							
serial number:			25805036	1208002136						
Production date:	Production date:									
Storage volume (fresh food / chill / frozen food): [I]					(188 /	- / 74)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			07/2018	11/2019	05/2020					
Aging time	τ	[a]	0.17	1.50	2.00					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00					
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]								
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.43	-18.30	-18.28					
Energy consumption at the time $ au$	$E(\tau)$	[kW/24h]	0.382	0.399	0.400					
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.045	1.047					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.379							
Aging model	$\Delta E_p$		1.007	1.052	1.054					
Note:			•				•			

Table SM 21: Results energy consumption measurements for C14.

Nr.:			C14							
Brand:			Siemens							
Туре:			KI86SAD40							
Standard:			IEC 62552:2013							
serial number:	serial number:									
Production date:	05/2018									
Storage volume (fresh food / chill / frozen food): [I]					(188 /	- / 74)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			07/2018	11/2019	05/2020					
Aging time	τ	[a]	0.17	1.50	2.00					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00					
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]								
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.61	-18.51	-18.61					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.373	0.395	0.393					
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.059	1.054					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.370							
Aging model	$\Delta E_p$		1.007	1.066	1.061					
Note:			L							

Table SM 22: Res	ults energy consi	umption measure	ments for C15.
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Nr.:			C15							
Brand:			Bosch							
Туре:			KIS86AF30							
Standard:			IEC 62552:2013							
serial number:	258050270	0702003634								
Production date:	05/2018									
Storage volume (fresh food / chill / frozen food): [I]					(191 /	- / 74)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			07/2018	11/2019	05/2020					
Aging time	τ	[a]	0.17	1.50	2.00					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00					
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]								
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.59	-18.64	-18.72					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.568	0.594	0.601					
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.046	1.058					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.564							
Aging model	$\Delta E_p$		1.007	1.053	1.066					
Note:			•				•			

 Table SM 23:
 Results energy consumption measurements for C16.

Nr.:			C16						
Brand:			Bosch						
Туре:			KIS86AF30						
Standard:			IEC 62552	:2013					
serial number:	258050270	0702003627							
Production date:	05/2018								
Storage volume (fresh food / chill / frozen food): [I]					(191 /	- / 74)			
Measurement:			1	2	3	4	5	6	
Date of measurement:			07/2018	11/2019	05/2020				
Aging time	τ	[a]	0.17	1.50	2.00				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00				
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]							
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.66	-18.67	-18.50				
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.571	0.597	0.604				
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0				
Preliminary aging model	$\Delta E_0$		1.000	1.046	1.058				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.567					
Aging model	$\Delta E_p$		1.007	1.053	1.065				
Note:									

Table SM 24:	Results energy consumption measurements for C17.
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Nr.:			C17							
Brand:			LG							
Туре:			GBB 60 NSZHE							
Standard:			IEC 62552:2013							
serial number:			802WRHN	IKX137						
Production date:			02/2018							
Storage volume (fresh food / chill / frozen food): [I]					(223 / 2	27 / 93)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			07/2018	11/2019	05/2020					
Aging time	τ	[a]	0.41	1.75	2.25					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]	4.00	4.00	4.00					
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]	0.49	0.49	0.44					
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.18	-18.09	-18.09					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.325	0.330	0.330					
Uncertainty of the energy measurement	$\delta E$	[%]	1.0	1.0	1.0					
Preliminary aging model	$\Delta E_0$		1.000	1.015	1.015					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.320						
Aging model	$\Delta E_p$		1.017	1.033	1.033					
Note:			•							

## Table SM 25: Results energy consumption measurements for F01.

Nr.:			F01							
Brand:			Exquisit							
Туре:	GS 270 N	FA+								
Standard:	DIN EN IS	O 15502 an	d DIN EN 1	53						
serial number:	VB0188 00	0004D JN11	ZS4 0071							
Production date:	05.02.201	C								
Storage volume (fresh food / chi	( - / - / 188)									
Measurement:			1	2	3	4	5	6		
Date of measurement:			04/2011	03/2019						
Aging time	τ	[a]	1.15	7.92						
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]								
Maximum chill compartment temperature	T <sub>cc,max</sub>	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.729	0.903						
Uncertainty of the energy measurement	δΕ	[%]	1.5	1.0						
Preliminary aging model	$\Delta E_0$		1.000	1.239						
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.6	96						
Aging model	$\Delta E_p$		1.047	1.297						
Note:								•		

I able SIM 26: Results energy consumption measurements for F	Table SM 26:	Results energy consumption measurements for F02.
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Nr.:			F02							
Brand:			Samsung							
Туре:			Rz80eepn							
Standard:			DIN EN IS	O 15502 an	d DIN EN 15	53				
serial number:			D01741AS	600007 L						
Production date:	07/2009									
Storage volume (fresh food / chill / frozen food): [I]					( - / -	/ 277)				
Measurement:			1	2	3	4	5	6		
Date of measurement:			10/2009	05/2012						
Aging time	τ	[a]	0.33	2.92						
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]								
Maximum chill compartment temperature	$T_{cc,max}$	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	1.068	1.186						
Uncertainty of the energy measurement	δΕ	[%]	2.1	1.5						
Preliminary aging model	$\Delta E_0$		1.000	1.110						
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	1.0	)54						
Aging model	$\Delta E_p$		1.014	1.126						
Note:			•	•						

## Table SM 27: Results energy consumption measurements for F03.

Nr.:			F03						
Brand:			Liebherr						
Туре:			GS1784 03 00511						
Standard:	According	DIN EN ISC	) 15502 and	DIN EN 153	3				
serial number:	12.639.240	).9							
Production date:	22.11.1993	3							
Storage volume (fresh food / chi			( - / -	/ 125)					
Measurement:			1	2	3	4	5	6	
Date of measurement:			04/1994	08/1997	05/2012				
Aging time	τ	[a]	0.36	3.69	18.45				
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]							
Maximum chill compartment temperature	$T_{cc,max}$	[°C]							
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00	-18.00				
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.951	1.058	1.170				
Uncertainty of the energy measurement	δΕ	[%]	2.6	2.4	2.2				
Preliminary aging model	$\Delta E_0$		1.000	1.112	1.231				
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.937					
Aging model	$\Delta E_p$		1.015	1.129	1.249				
Note: With drawers in frozen f	ood comp	artment.			•				

Table SM 28: Results energy	consumption measurements for F04.
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Nr.:			F04							
Brand:			Liebherr							
Туре:			GS1784 03 00711							
Standard:			According	DIN EN ISC	15502 and	DIN EN 15	3			
serial number:			12.729.489	9.4						
Production date:	17.01.1994	4								
Storage volume (fresh food / chi			( - / - /	/ 125)						
Measurement:			1	2	3	4	5	6		
Date of measurement:			04/1994	08/1997	05/2012					
Aging time	τ	[a]	0.20	3.54	18.30					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]								
Maximum chill compartment temperature	$T_{cc,max}$	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00	-18.00					
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.849	0.953	1.096					
Uncertainty of the energy measurement	δΕ	[%]	2.6	2.4	1.8					
Preliminary aging model	$\Delta E_0$		1.000	1.123	1.290					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.842						
Aging model	$\Delta E_p$		1.009	1.132	1.301					
Note: With drawers in frozen f	ood comp	artment.								

## Table SM 29: Results energy consumption measurements for F05.

Nr.:			F05	F05						
Brand:			Foron							
Туре:			GS11.1.7.							
Standard:	According	DIN EN ISC	) 15502 and	DIN EN 153	3					
serial number:	40100053	5								
Production date:	12/1993									
Storage volume (fresh food / chi			( - / -	/ 91)						
Measurement:			1	2	3	4	5	6		
Date of measurement:			04/1994	08/1997	05/2012					
Aging time	τ	[a]	0.33	3.67	18.43					
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]								
Maximum chill compartment temperature	$T_{cc,max}$	[°C]								
Maximum frozen food compartment temperature	$T_{f,max}$	[°C]	-18.00	-18.00	-18.00					
Energy consumption at the time $ au$	$E(\tau)$	[kW/24h]	1.011	1.241	1.340					
Uncertainty of the energy measurement	$\delta E$	[%]	2.3	2.9	1.7					
Preliminary aging model	$\Delta E_0$		1.000	1.228	1.325					
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.997						
Aging model	$\Delta E_p$		1.014	1.245	1.344					
Note: With drawers in frozen f	ood comp	artment.					•	•		

Table SM 30: Result	eneray consumption	measurements for F06.
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Nr.:			F06								
Brand:			Siemens								
Туре:			GS36NVW3V								
Standard:			According	IEC 62552:2	2013						
serial number:			50805038	1845002197							
Production date:			05/2018								
Storage volume (fresh food / chill / frozen food): [I]					( - / - /	′ 242)					
Measurement:			1	2	3	4	5	6			
Date of measurement:			07/2018	11/2019	05/2020						
Aging time	τ	[a]	0.17	1.50	2.00						
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]									
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]									
Time averaged frozen food compartment temperature	T <sub>fma</sub>	[°C]	-20.00	-20.00	-20.00						
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.581	0.616	0.615						
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0						
Preliminary aging model	$\Delta E_0$		1.000	1.060	1.059						
Corrected energy consumption immediately after production	$E_p$	[kW/24h]		0.577							
Aging model	$\Delta E_p$		1.007	1.068	1.066						
Note:     Interpolation to -20 °C as target time averaged frozen food compartment temperature.       Also used for the investigation of the compressor aging.											

Table SM 31:	Results energy	consumption	measurements for F07.
		,	

Nr.:			F07					
Brand:			Siemens					
Туре:			GS36NVW	/3V				
Standard:			According	IEC 62552:2	2013			
serial number:			50805038	1845002173				
Production date:			05/2018					
Storage volume (fresh food / chil	l / frozen	food): [l]			( - / - )	/ 242)		
Measurement:			1	2	3	4	5	6
Date of measurement:			07/2018	11/2019	05/2020			
Aging time	τ	[a]	0.17	1.50	2.00			
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]						
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]						
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-20.00	-20.00	-20.00			
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.602	0.629	0.637			
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0			
Preliminary aging model	$\Delta E_0$		1.000	1.045	1.058			
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.598					
Aging model	$\Delta E_p$		1.007	1.052	1.066			
Note: Interpolation to -20 °C as	s target ti	me averaged	d frozen food	l compartme	ent temperat	ure.		

## Table SM 32: Results energy consumption measurements for F08.

Nr.:			F08					
Brand:			Homa					
Туре:			BD1-145					
Standard:			IEC 62552	:2013				
serial number:								
Production date:			10/2017					
Storage volume (fresh food / chil	l / frozen	food): [I]			( - / - /	/ 145)		
Measurement:			1	2	3	4	5	6
Date of measurement:			02/2018	12/2018	12/2019	08/2020		
Aging time	τ	[a]	0.33	1.17	2.17	2.84		
Time averaged fresh food compartment temperature	$T_{ma}$	[°C]						
Time averaged chill compartment temperature	T <sub>ccma</sub>	[°C]						
Time averaged frozen food compartment temperature	$T_{fma}$	[°C]	-18.00	-18.00	-18.00	-18.00		
Energy consumption at the time $\tau$	$E(\tau)$	[kW/24h]	0.462	0.473	0.481	0.489		
Uncertainty of the energy measurement	δΕ	[%]	1.0	1.0	1.0	1.0		
Preliminary aging model	$\Delta E_0$		1.000	1.024	1.041	1.058		
Corrected energy consumption immediately after production	$E_p$	[kW/24h]	0.456					
Aging model	$\Delta E_p$		1.014	1.038	1.056	1.073		
Note:								

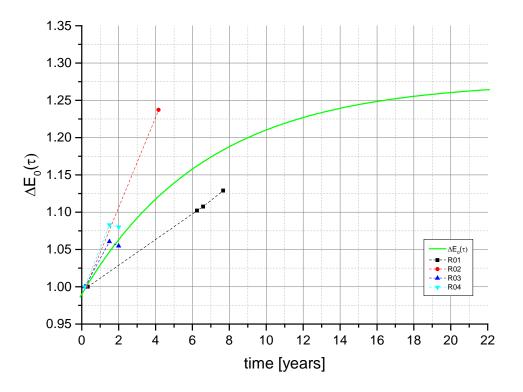


Figure SM1: Normalized energy consumption for the appliances R01 to R04 (symbols) and preliminary aging function (line).

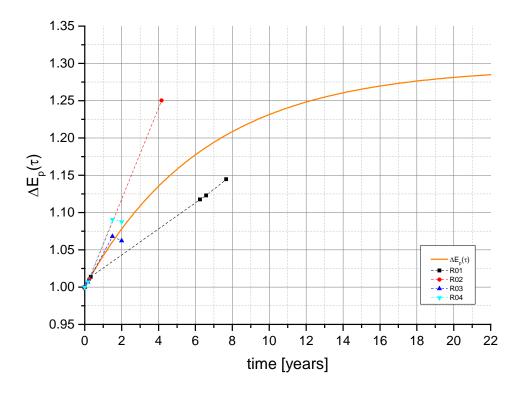


Figure SM2: Corrected energy consumption for the appliances R01 to R04 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

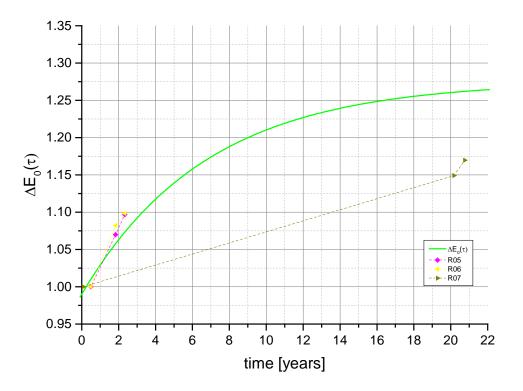


Figure SM3: Normalized energy consumption for the appliances R05 to R07 (symbols) and preliminary aging function (line).

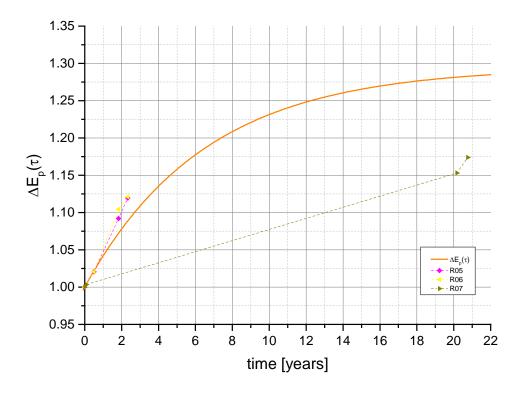


Figure SM4: Corrected energy consumption for the appliances R05 to R07 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

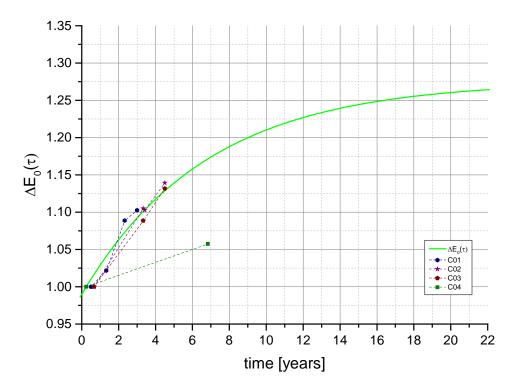


Figure SM5: Normalized energy consumption for the appliances C01 to C04 (symbols) and preliminary aging function (line).

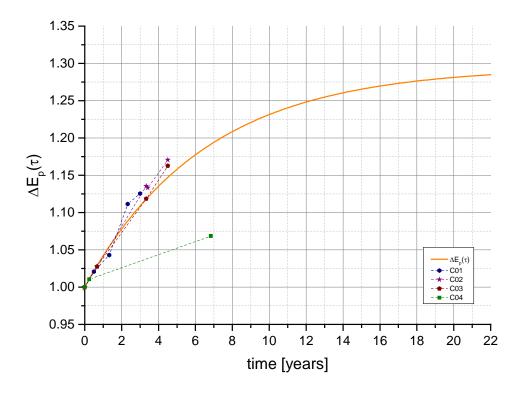


Figure SM6: Corrected energy consumption for the appliances C01 to C04 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

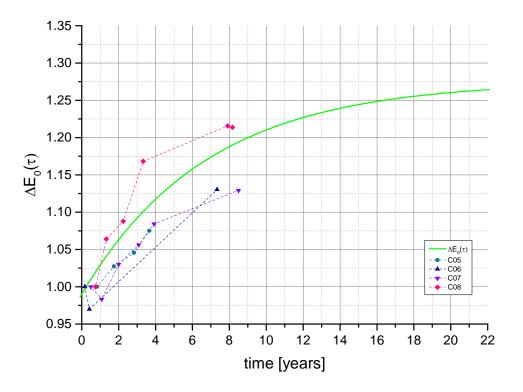


Figure SM7: Normalized energy consumption for the appliances C05 to C08 (symbols) and preliminary aging function (line).

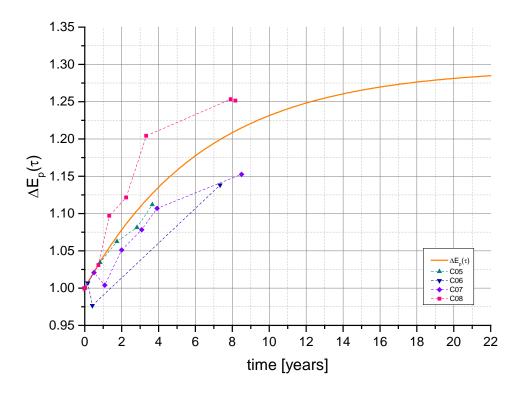


Figure SM8: Corrected energy consumption for the appliances C05 to C08 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

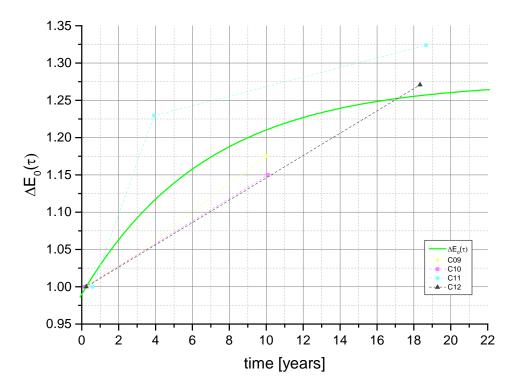


Figure SM9: Normalized energy consumption for the appliances C09 to C12 (symbols) and preliminary aging function (line).

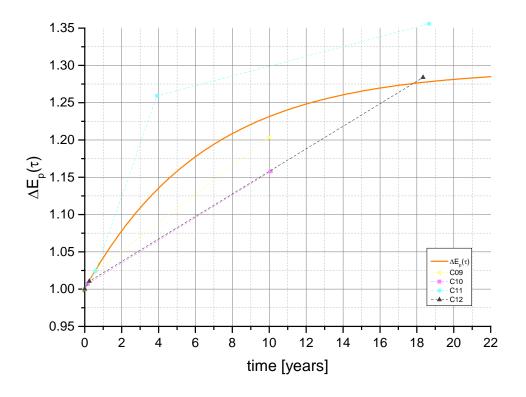


Figure SM10: Corrected energy consumption for the appliances C09 to C12 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

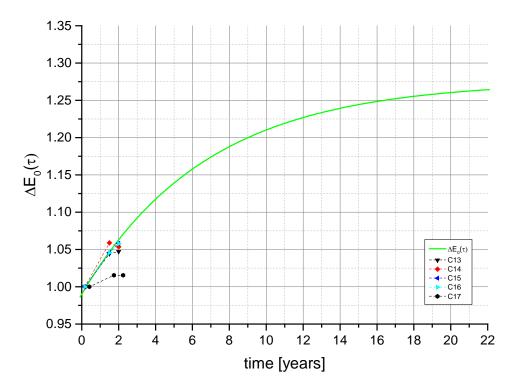


Figure SM11: Normalized energy consumption for the appliances C13 to C17 (symbols) and preliminary aging function (line).

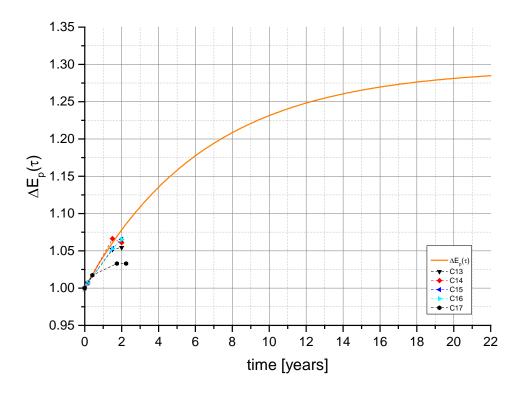


Figure SM12: Corrected energy consumption for the appliances C13 to C17 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

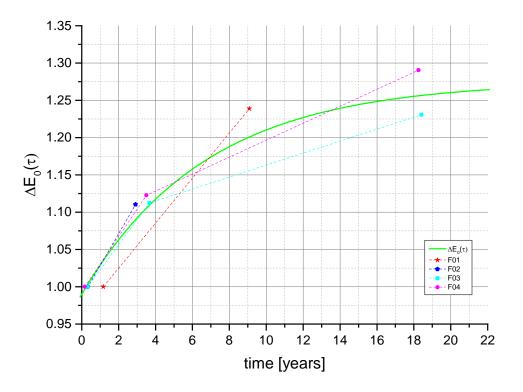


Figure SM13: Normalized energy consumption for the appliances F01 to F04 (symbols) and preliminary aging function (line).

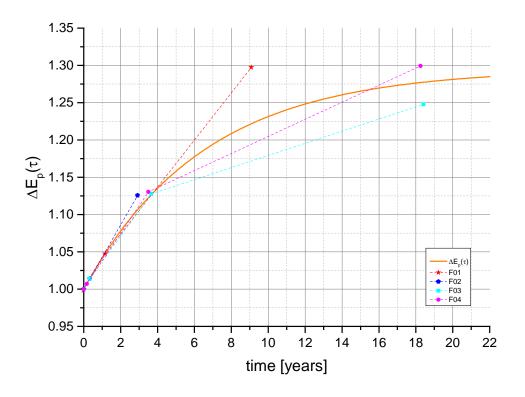


Figure SM14: Corrected energy consumption for the appliances F01 to F04 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

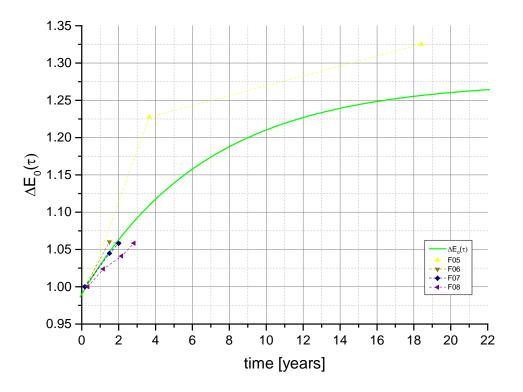


Figure SM15: Normalized energy consumption for the appliances F05 to F08 (symbols) and preliminary aging function (line).

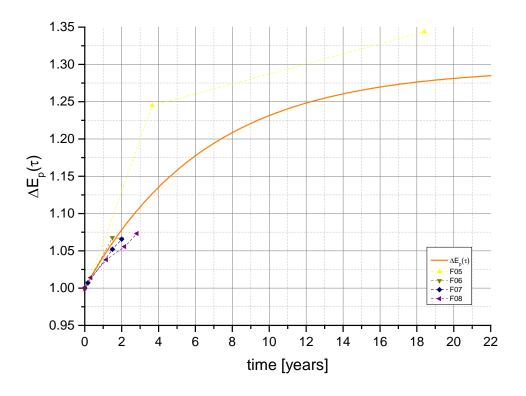


Figure SM16: Corrected energy consumption for the appliances F05 to F08 (symbols) and consolidated aging function  $\Delta E_p(\tau)$  (line).

# Household refrigerating appliances used for *COP* measurements

Nr.:	R03	R03					
Brand:	Siemens	Siemens					
Туре:	KI81RAD	KI81RAD30					
serial number:	2580503	62166024031					
Compressor type:	DLX4.8K	K					
Compressor serial number:	DJ39K18	30					
Actual appliance operation time	$ au_{op}$	[a]	2.00				
Measurement:			1	2			
Date of measurement:			11.04.2018	14.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	45.0	44.4			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	79.6	81.3			
Coefficient of performance	СОР		1.771	1.831			
Improvement of the COP	$\Delta COP$	[%]	3.44				
Note: Also used for the investigation of t	he energy consumpt	ion.					

Table SM 33: Results of the calorimeter measurements for R03.

Nr.:	R08	R08					
Brand:	Siemens	Siemens					
Туре:	KI81RAD	KI81RAD30					
serial number:	2580503	62166024048					
Compressor type:	DLX4.8K	К					
Compressor serial number:	DJ3A400	9					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			11.04.2018	07.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	231			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	45.4	44.5			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	79.9	81.7			
Coefficient of performance	СОР		1.761	1.835			
Improvement of the COP	$\Delta COP$	[%]	4.19				
Note:							

Table SM 34: Results of the calorimeter measurements for R08.

Nr.:	R09	R09					
Brand:	Siemens	Siemens					
Туре:	KI81RAD	KI81RAD30					
serial number:	2580503	62166024055					
Compressor type:	DLX4.8K	К					
Compressor serial number:	DJ3A712	:1					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			11.04.2018	07.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	44.1	43.4			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	77.5	76.1			
Coefficient of performance	СОР		1.756	1.754			
Improvement of the COP	$\Delta COP$	Δ <i>COP</i> [%] -0.11					
Note:							

Table SM 35: Results of the calorimeter measurements for R09.

Nr.:	C18	C18					
Brand:	Bosch	Bosch					
Туре:	KIS86AF	KIS86AF30					
serial number:	2580502	70702003641					
Compressor type:	DLX7.5K	К					
Compressor serial number:	DHBDA0	53					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			08.03.2018	03.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	45	45			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	231			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	65.1	67.9			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	129.1	134.9			
Coefficient of performance	СОР		1.983	1.987			
Improvement of the COP	$\Delta COP$	[%]	0.19				
Note:							

Table SM 36: Results of the calorimeter measurements for C18.

Nr.:	C19	C19					
Brand:	Bosch	Bosch					
Туре:	KIS86AF	KIS86AF30					
serial number:	2580502	70702003610					
Compressor type:	DLX7.5K	ĸ					
Compressor serial number:	DHBDA0	38					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			08.03.2018	03.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	45	45			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	64.1	65.5			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	126.7	129.5			
Coefficient of performance	СОР		1.977	1.978			
Improvement of the COP	$\Delta COP$	[%]	0.05				
Note:							

Table SM 37: Results of the calorimeter measurements for C19.

Nr.:	F06	F06					
Brand:	Siemens	Siemens					
Туре:	GS36NV	GS36NVW3V					
serial number:	5080503	8184500219	17				
Compressor type:	HZK95A	A					
Compressor serial number:	9 313 00	04018 5					
Actual appliance operation time	$ au_{op}$	[a]	2.00				
Measurement:			1	2			
Date of measurement:			09.05.2017	15.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	$P_{el}$	[W]	87.3	88.1			
Evaporator heat flow	Q <sub>ev</sub>	[W]	168.6	172.5			
Coefficient of performance	СОР		1.931	1.957			
Improvement of the COP	$\Delta COP$	Δ <i>COP</i> [%] 1.35					
Note: Also used for the investigation of the	he energy consumpt	ion.					

 Table SM 38:
 Results of the calorimeter measurements for F06.

Nr.:	F09	F09					
Brand:	Siemens	Siemens					
Туре:	GS36NV	GS36NVW3V					
serial number:	5080503	81845002203					
Compressor type:	HZK95A	٩					
Compressor serial number:	9 313 00	040192					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			10.05.2017	03.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	86.8	87.2			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	168.8	167.1			
Coefficient of performance	СОР		1.945	1.916			
Improvement of the COP	$\Delta COP$	[%]	······································				
Note:							

Table SM 39: Results of the calorimeter measurements for F09.

Nr.:	F108	F108					
Brand:	Siemens	Siemens					
Туре:	GS36NV	GS36NVW3V					
serial number:	5080503	81845002180					
Compressor type:	HZK95A	٩					
Compressor serial number:	9 313 00	040178					
Actual appliance operation time	$ au_{op}$	[a]	2.17				
Measurement:			1	2			
Date of measurement:			10.05.2017	03.09.2020			
Evaporation temperature	$T_{ev}$	[°C]	-23	-23			
Condensation temperature	T <sub>cond</sub>	[°C]	55	55			
Superheating temperature	$T_{sh}$	[°C]	32	32			
Subcooling temperature	$T_{sc}$	[°C]	32	32			
Ambient temperature	$T_a$	[°C]	32	32.0			
Mains voltage		[V]	230	230			
Utility frequency		[Hz]	50	50			
Rotation speed		[min <sup>-1</sup> ]	3000	3000			
Refrigerant			R600a	R600a			
Electrical drive Power	P <sub>el</sub>	[W]	88.6	89.4			
Evaporator heat flow	$\dot{Q}_{ev}$	[W]	170.4	172.3			
Coefficient of performance	СОР		1.925	1.926			
Improvement of the COP	$\Delta COP$	[%]	0.05				
Note:							

Table SM 40: Results of the calorimeter measurements for F10.



Figure SM17: Climatic chamber.



Figure SM18: Principal measurement setups:

- a) Freezer loaded with test packages according to DIN EN 15502:2006 or DIN EN 62552:2013.
- b) Air temperature measurement points in empty freezer compartment according to IEC 62552:2015.
- c) Air temperature measurement points in freezer compartment with drawers according to IEC 62552:2015.
- d) Air temperature measurement points in fresh food compartment<sup>1</sup>.

<sup>&</sup>lt;sup>1</sup> The basic measurement setup in the fresh food compartment differs only in the vertical position of the air temperature measurement points between the standards.